

And now a different kind of compost recipe

Compost Cookies

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COOKIE CALENDAR: DAY 10

Momofuku improves on classic chocolate chip

Compost cookie takes delicious trip through snack food aisle

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SPECIAL TO THE STAR

The chocolate chip cookie gets dragged through the snack food aisle in this signature creation from New York pastry chef Christina Tosi. Be warned: the raw dough is just as good as the finished cookie. Adapted from *Momofuku Milk Bar* (2011) by Tosi. Kettle-style chips don't crumble as easily as regular chips.

Compost Cookies

✓ Star Tested

1-3/4 cups (435 mL) all-purpose flour

1/2 tsp (2 mL) each: baking powder, table salt

1/4 tsp (1 mL) baking soda

1 cup (250 mL) each: unsalted butter (at room temperature), granulated sugar

2/3 cup (160 mL) packed light brown sugar

1 tbsp (15 mL) corn syrup

1 large egg

1/2 tsp (2 mL) pure vanilla extract

3/4 cup (185 mL) semi-sweet chocolate chips

1/2 cup (250 mL) butterscotch chips

1/3 cup (80 mL) large flake rolled oats

1 tbsp (15 mL) ground coffee

2 cups (500 mL) plain Kettle-style potato chips

1 cup (250 mL) mini pretzels

In medium bowl, sift together flour, baking powder, salt and baking soda.

In large bowl, using electric mixer



DAVID COOPER/TORONTO STAR

The chocolate chip cookie gets dragged through the snack food aisle in this signature creation from Momofuku Milk Bar.

on medium speed, beat butter, sugars and corn syrup until smooth. Add egg and vanilla. Beat 2 minutes. Reduce speed to low. Slowly add flour mixture until just blended. With machine running, add chocolate chips, butterscotch chips, oats and coffee. Add chips and pretzels until just blended, about 5 seconds.

Line baking sheets with parchment paper.

On 1 sheet, drop 3-tbsp (45-mL) portions of dough on trays. Flatten slightly. Cover and refrigerate at least 1 hour. Place chilled portions on prepared trays 3 inches (5 cm) apart.

Bake in batches on middle rack in preheated 375F (190C) oven until brown at edges and pale gold in centre, 11 to 13 minutes. Cool completely. Store in airtight container

up to 1 week.
Makes about 32.

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TASTE TEST

VIDEOS

"They're for grown-ups!" expert taster Sebastian, 5, says about these cookies. And who knows cookies better than kids? He's part of our panel of pint-sized taste tasters, who rate sweet treats in a daily video.

thestar.com/cookiecalendar